

Montgomery County Community College
CUL 250
European Cuisines
3-1-4

COURSE DESCRIPTION

This course presents the principles of traditional dishes of cuisines throughout the continent of Europe. Ingredients, flavor profiles, preparations, and techniques of each cuisine will be analyzed. Students will have the opportunity to prepare, taste, and analyze dishes from each cuisine. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

6. Practice and perform work in a logical, efficient, & organized manner; exhibit teamwork

Written assignments
Lecture
Lab

Revised by: Joseph Jacques, CEPC
VPAA/Provost Compliance Verification:
Gloria Oikelome, Ed.D.

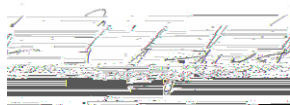
Date: 6/9/2021

Date: 6/9/2021

Revised by: Joseph Jacques, CEPC
VPAA or designee Compliance Verification:

Date: 2/2024

Date: 4/1/2024



*This course is consistent with
was developed, approved and will be delivered in full compliance with the policies and
procedures established by the College.*